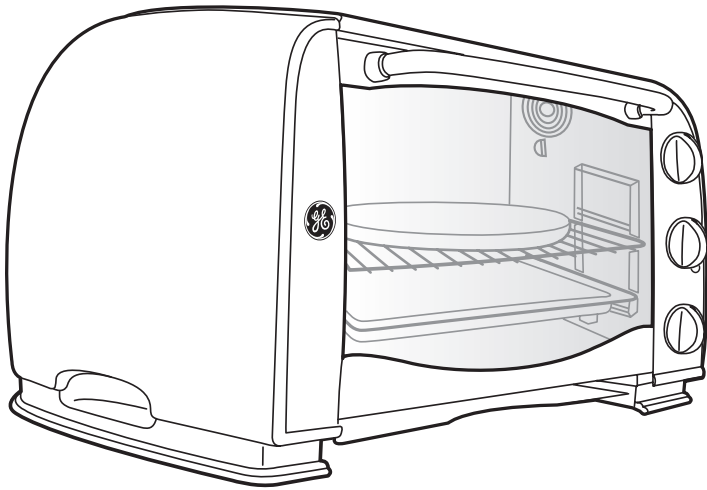




## COUNTERTOP OVEN



**Item Stock Number**

169074

UPC: 681131690744

**For Customer Assistance, call Customer Service at  
1-877-207-0923 (US) or 1-877-556-0973 (Canada)**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **READ ALL INSTRUCTIONS BEFORE USING.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not immerse cord, plug or oven in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
- If the plug gets hot, please call a qualified electrician.
- Do not use appliance for other than intended use.
- Use extreme caution when removing tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
- To disconnect, turn any control to Off, then remove plug from wall outlet.
- Oversize foods or metal utensils must not be inserted in an oven as they may create a fire or risk of electric shock.
- Before do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
- A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Condensation and a grease deposit may form around the door and the air and steam outlet grilles. This is normal.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturer-recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

# SAVE THESE INSTRUCTIONS!

## CONSUMER SAFETY INFORMATION

*This appliance is intended for household use only.*

### Electrical Power

If electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other appliance.

**CAUTION:** UNPLUG APPLIANCE FROM ELECTRICAL OUTLET WHEN ASSEMBLING, REMOVING PARTS OR CLEANING. NEVER PLACE THIS APPLIANCE OR CORD IN WATER OR OTHER LIQUIDS.

### Short Power Supply Cord Information

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use.

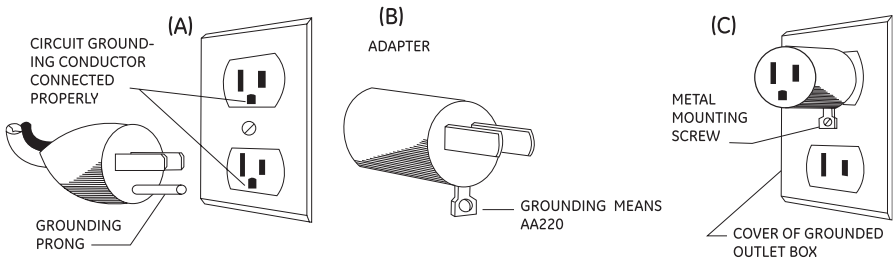
If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

### Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle.

### For US Application Only

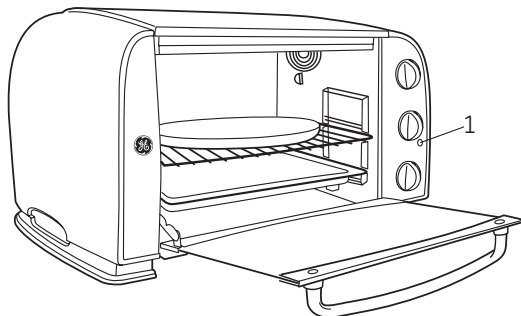
The appliance has a plug that looks like sketch A. An adaptor, sketch B, should be used for connecting sketch A-type plug to two-ground receptacles. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C, using a metal screw.



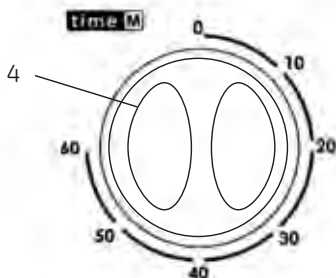
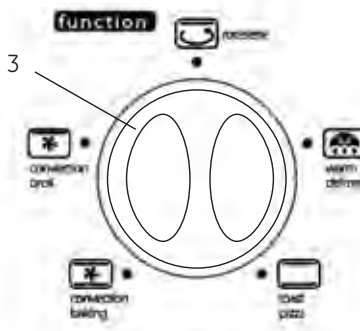
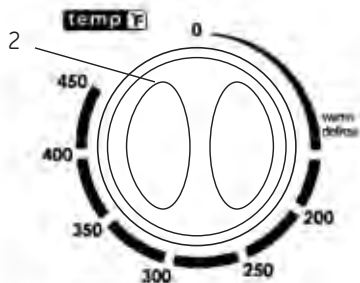
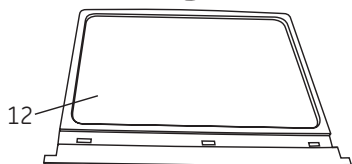
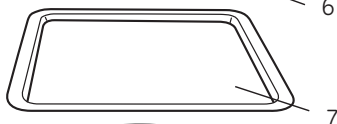
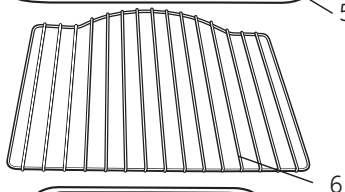
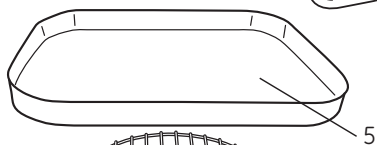
## MODEL

Model No.	Rated voltage	Rated power	Capacity	Dimensions	Weight
169074	120V	1440W	20L	50x36x26.5CM 19.7x14.2x10.4 inches	8.18Kg 18.03 lb.


# PARTS



1. Power indicator light
2. Temperature knob
3. Function knob
4. Timer knob
5. Bake pan
6. Wire rack
7. Drip tray
8. Pizza pan
9. Handgrip
10. Rotisserie spit and skewers
11. Rotisserie lift
12. Crumb tray




# BEFORE USING FOR THE FIRST TIME

1. Read the instructions for use and follow them carefully.
2. Wipe Unpack the appliance and remove all stickers, except her rating label.
3. Wash all accessories including wire racks, bake pan, rotisserie spit and skewers with soapy water, rinse with clear water and dry. Replace parts once dry.
4. Do not touch the electric heating tubes.
5. Place the appliance on a flat, stable surface out of the reach of children.
6. Preheat the oven. First close the oven door and then set the temperature to the highest temperature 450°F, set at  for toast/pizza mode, and turn timer to 15 minutes.

**NOTE:** Initial operation of oven may result in minimal smell and smoke, this is normal. It is due to the protective substance on heating elements that protects them from salt effects during shipping from the factory.


# OPERATING INSTRUCTIONS

## Warm/Defrost

1. Place wire rack in desired position.
2. Place food directly on wire rack or use bake pan.
3. Set the temperature knob according to warm/defrost.
4. Set the function knob to  for warm/defrost mode.
5. Set the Timer to desired time. It is not recommended to use the warm/defrost mode for longer than 30 minutes. Longer periods of time are not recommended as food will become dry or will spoil.

## Toast/Pizza

Both the top and bottom heating elements will heat continuously when this oven function is used.

1. Place wire rack in desired position. Put the food directly on wire rack or bake pan. When cooking pizza, place round pizza pan on the top of rack.
2. Set the temperature knob to desired temperature.
3. Set the function knob to  for toast/pizza.
4. Set the Timer to desired cooking time up to 60 minutes.
5. The pilot light turns on when timer is started.
6. You can interrupt the operation before the end of the cycle by returning the timer to the 0 position.
7. At the end of cooking time, Timer will automatically return to the 0 position and a sound is heard; the light switches off.
8. Turn the temperature knob back to "0."

# TOASTING GUIDE

Food	Temp °F	Time M
Potatoes/sweet potatoes	450°F	40-50
12" Pizza	450°F	20-25

\*Depending on size and topping, cook until bubbling hot and crust is crisp. This oven can accommodate a 12-inch pizza.


## Convection Bake

Both the top and bottom heating elements will heat with FAN when this oven function is used.

**Note:** When the heating element turns off, the fan will stop running.

With convection bake mode, a fan gently circulates the heated air with the oven, providing a more even temperature and is faster than traditional baking. In general, meats and poultry can be cooked in less time. Cakes, pies, cookies, etc., can be baked at a lower temperature.

**Note:** The general rule for using the package directions and baking recipes with a convection oven is to lower the temperature by 20oF. For larger roasted items such as meats, apply the same temperature as given, but reduce the cooking time. Be sure to check the food 5 to 10 minutes before the time is up; you may need to adjust the time and/or temperature for best results.

1. Put the food directly on bake pan and choose a low position.
2. Set the temperature knob to desired temperature.
3. Set the function knob to  for convection bake.
4. Set the timer to desired cooking time up to 60 minutes.
5. The pilot light turns on when timer is started.
6. You can interrupt the operation before the end of the cycle by returning the timer to the 0 position.

## Convection Baking guide


Food	Temp °F	Time M
Pork loin or rib toast, 2-4 lbs.	350°F	90
Fruit pie	400°F	30-35
Brownies	350°F	30

\*The chart above is only a guideline for cooking temperature and time may vary according to your recipe and preferences.

## Convection Broil

Only the top heating elements will heat with FAN when this oven function is used.

**Note:** When the heating element turns off, the fan will stop running.

1. Place food to be cooked on wire rack and choose the high rack position. Then place the drop tray at a lower position than the wire rack.
2. Set the temperature knob to 450°F.
3. Set the function knob to  for convection broil.
4. Set the Timer between 5 and 15 minutes.
5. Turn food over midway through the prescribed cooking time.
  - When using CONVECTION BROIL, preheat is not recommended.
  - It is advisable to leave the door slightly ajar.
  - Always allow at least one inch between the food and the heating elements.

## Convection Broiling Guide

Food	Temp °F	Time M
Beef and pork chop	400°F	15-20
Hamburgers	400°F	15-20
Sausage	400°F	15-20
Fish fillets, steak	350°F	15-20

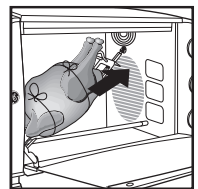
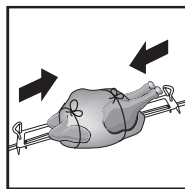
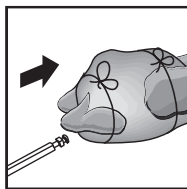
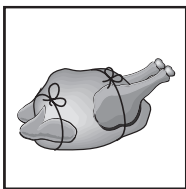
\*The chart above is only a guideline for cooking temperature and time may vary according to your recipe and preferences.


## Rotisserie

Only the top heating elements will heat when this oven function is used.

**Note:** When the heating element turns off, the Rotisserie spit will not rotate.

1. Put the drip tray at lower rack position.
2. Always begin with a cold oven to prevent burn while inserting the rotisserie rod into oven.
3. Follow the directions below to set the rotisserie with food:
  - Step 1:** Tie the chicken wings and legs tightly with butcher's twine to secure them
  - Step 2:** Insert rotisserie rod into center of the chicken or meat.
  - Step 3:** Place rotisserie forks on spit with forks inserted into the bottom side of the chicken. Center meat lengthwise on rod. Tighten the screws on the rotisserie forks after the chicken or meat is centered on the spit.
  - Step 4:** Use rotisserie lift to insert the spit into the right side of the oven first, then the left side and rest spit on the bracket. Place bake pan under meat.



4. Set the temperature to 400°F or according to recipe.
5. Set the function knob to  for rotisserie.
6. Set the timer to desired cooking time. The oven can accommodate up to a 4-pound chicken. Be sure to check the meat temperature after 45 minutes. Depending on the chicken size, you may need to add extra cooking time.
7. To remove cooked meat from oven, place the rotisserie lift with the hooks under the rotisserie rod. Use the rotisserie lift to remove cooked meat from oven. Place hooks under the rotisserie spit.
8. Always unscrew the rotisserie spit with oven mitt.

**Note:** It is recommended to add an extra 10 minutes of cooking time for preheating of oven.

### Rotisserie Guide

Food	Temp °F	Time M
Beef, veal, pork roast (5 lbs.)	375°F	50-75
Whole chicken (4 lbs.)	400°F	50-90

\*The chart above is only a guideline for cooking temperature and time may vary according to your recipe and preferences.

## CLEANING AND MAINTENANCE

1. Always unplug the oven and allow it to cool before cleaning. To assure maximum safe operation, keep unit clean, free of grease and buildup of food particles.
2. Remove wire rack and use a damp cloth and a mild liquid soap solution to clean the inside walls. Never use harsh abrasives, corrosive products or spray detergents
3. Do not clean interior with metal scouring pads. Pieces can break off and touch electrical parts, creating risk of electrical shock.
4. To clean the glass door, use a glass cleaner or a damp cloth. Wipe dry with a clean cloth.
5. Never immerse the appliance in water.



# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

**Model:** \_\_\_\_\_ **Type:** \_\_\_\_\_ **Series:** \_\_\_\_\_

Customer Assistance Number 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada)

Keep these numbers for future reference!

For more information, please visit us at [www.walmart.com](http://www.walmart.com)

## TWO-YEAR LIMITED WARRANTY

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

### What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and you follow the warranty claim procedure as noted.



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